



**SPINACH SALAD WITH SAUTEED CHANTRELLES, KOHLRABI AND DRESSED WITH AN APPLE CIDER AND BACON DRESSING**

Serves 4

5 slices of lean bacon, chopped fine  
2 tablespoons minced shallot  
1/2 cup Kohlrabi, peeled and cut into matchstick lengths  
2 tablespoons cider vinegar  
1/2 cup apple cider  
1 teaspoon Dijon-style mustard  
1 tablespoon olive oil  
1 pound fresh spinach, coarse stems discarded and the leaves washed well and spun dry

In a large skillet cook the bacon over moderate heat, turning it, until it is crisp, transfer it to paper towels to drain, and discard all but 2 tablespoons of the fat.

In the fat remaining in the skillet sauté the shallot, kohlrabi and mushrooms over moderate heat, stirring, for 5 minutes, remove from the pan.

Add to the pan, the vinegar, cider, and boil the mixture, stirring occasionally, for 5 minutes, or until it is reduced to about 1/2 the volume. Whisk in the mustard, the oil, and salt and pepper to taste. In a large bowl toss the spinach with the warm dressing until it is just wilted and sprinkle the salad with the bacon mushrooms and kohlrabi mixture.